WT Whole porcini grade A 5/2.2lb



PRODUCT OF CHINA



Cèpes



FROZEN SAVORY

MUSHROOMS

SINGLE MUSHROOM

Product Description

- White Toque's mushrooms are collected in season, sorted, graded, hand cleaned, and IQF. Frozen mushrooms retain as much flavor as fresh, but unlike dry mushrooms, frozen ones do not need to be re-hydrated and are available year round. Considered to be the king of mushrooms, porcini are also the most well known. Save preparation time with this excellent quality of individually quick frozen porcini mushrooms. Carefully selected and hand picked, immediately cleaned, frozen and packed with no additives, processing or preservatives.

Pack and Case Specifications

Pack Net Weight

Packs per Case

2 2lh

5

Case Size (LxWxH) 11"x 9.1"x 10.6" Case Cube

0.61ft3

Case Gross Weight 13lb

Cases per Pallet

135 (15/9)

Microbiological

Total plate count: < 1,000,000 / g Staphylococcus: < 100/g Salmonella: negative in 25g Listeria monocytogenes: <100/g

Ingredients

PORCINI MUSHROOMS.

Physical

Cap diameter: 4 to 6 cm (1.57" to 2.36") Stem length: 4 to 10 cm (1.57" to 3.94") Foreign matters: 99.9% free from foreign matters

Organoleptic

Color: Cap: Brown - Stem: Beige to Yellow. Odor: Characteristic of Porcini Mushroom Taste: Characteristic of Porcini Mushroom

Nutrition

Nutrition Facts Serving Size 2/3 cup (85g) Servings Per Container about 11

Servings Fer	Contail	ici abou	
Amount Per Servi			
Calories 25	Calo	ries from	Fat 0
		% Daily	/ Value*
Total Fat 0g			0%
Saturated Fat 0g			0%
Trans Fat 0	3		
Cholesterol 0mg			0%
Sodium 210n		9%	
Total Carbohydrate 6g		6g	2%
Dietary Fiber 1g			5%
Sugars 1g			
Protein 1g			
Vitamin A 0%	•	Vitamin	C 0%
Calaium 00/		Iron 20/	

Valculum U% • ITOIL 270

Percent Daily Values are based on a 2,000
calorie diet. Your daily values may be higher or lower depending on your calorie needs: colorie needs: Calories: 2,000 2,500

Total Fat Less than 55g 80g Saturated Fat Less than 50g 25g Cholesterol Less than 300m 300mg Sodium Less than 2,400mg 2,400mg Sodium Less than 2,400mg 2,400mg Total Carbothyster 2,50 30g 375g Dietary Fiber 25g 30g ories per gram: Fat 9 • Carbohydrate 4 • Protein

Certificates and Claims

GMO free. Not ionized

Directions

Allergens

Ready to Cook

Ready to cook, without defrosting. Use after blanching for 1 to 2 minutes.

Storage and Shelf Life

Store in freezer below 0°F (-18°C). Shelf Life: keep frozen for 2 years from manufacturing date. Store for 24 hours in the refrigerator.

UPC code



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